



BEGINNINGS

RED PEPPER HUMMUS \$12

Pita Bread, Celery & Carrots

BREADED CAULIFLOWER BITES \$16

Crisp fried tabasco seasoned cauliflower, carrots & celery, Served with celery root & blue cheese puree for dipping

ARTICHOKE FRITTERS \$16.50

Served on a bed of baby arugula tossed with fresh lemon juice, drizzled with a lemon garlic aioli, & finished with parmesan

MANGO SHRIMP CEVICHE \$19

Mexican white shrimp marinated in citrus, tomatoes, onions, cilantro, chilis, Mango, Served with crisp house made tortilla chips

SOUPS & SALADS

CUP OR BOWL OF SOUP \$7/9

Please ask you server for daily soup

HOUSE SALAD \$13

Mixed greens, Cherry tomatoes, Cucumbers, Red onion, & Croutons. Choice of Ranch or Italian dressing

CAESAR SALAD \$13

Romaine tossed with cherry tomatoes, Croutons, & Parmesan

AVOCADO MANGO SALAD \$17

Mixed greens, Mango, Avocado, Spiced pepitas, Cilantro, Cherry tomatoes, Red onion, Queso fresco, & Cilantro lime dressing

Add to Any Salad
+ Chicken Breast \$4
+ Crispy Chicken \$4

FLATBREADS

Cheese \$13

Tomato basil sauce & Cheese blend

Pepperoni \$14

Tomato basil sauce, Cheese blend, & Pepperoni

Spinach & Artichoke \$16

Basil pesto sauce, Cheese blend, Artichokes, Spinach, & Drizzled with balsamic glaze

Meat Lovers \$16

Tomato basil sauce, Cheese blend, Roasted red bell peppers, Bacon, Pepperoni, and New York steak

SANDWICHES

Choice of Fries, Chips, Fruit, Side Salad, or Onion Rings (\$2)

THE FARMER'S SANDWICH \$17

Roasted eggplant, Zucchini, Yellow squash & Red bell peppers with crisp leaf lettuce, Tomato, Red onion & balsamic glaze on Brioche Bun

BLACKENED CHICKEN SANDWICH \$17

Chicken breast seared with Cajun spices, Served with white cheddar, Arugula, Tomato, & Roasted garlic aioli served on a Brioche Bun

THE HOUSE BURGER \$17

Two Beef Patties, White Cheddar, Lettuce, Tomato, Red Onion, Pickles, & Garlic Aioli Served on a Brioche Bun

THE DRAGON BURGER \$18

Two Beef Patties, White Cheddar, House-Made Jalapeño Bacon Jam, Garlic Aioli, Lettuce, Tomato, Sliced Red Onion, Pickles Served on a Brioche Bun

BBQ BACON BURGER \$18

Two fresh beef patties, American cheese, Applewood smoked bacon, Crunchy onion ring, & BBQ sauce Served on a Brioche Bun

Add to Any Sandwich
+ Add Bacon \$3
+ Add Avocado \$3

ENTREES

(Available After 4pm ONLY)

CREAMY CHICKEN PESTO \$24

Marinated Chicken, Penne Pasta, Artichokes, Cherry Tomatoes, Toasted Parmesan, & Basil

CAJUN SHRIMP PASTA \$25

Jumbo shrimp, Andouille sausage, Bell peppers, Cherry tomatoes, Penne simmered in a spicy Cajun cream sauce & Topped with parmesan cheese

CRISPY SKIN SALMON \$28

8oz Skin on Salmon Served with Lemongrass scented jasmine rice & Market Vegetables, Charred Lemon & Garlic Herb Butter

NEW YORK STEAK \$29

13oz House Cut Steak Served with Pan-Seared Fingerling Potatoes & Market Vegetables, Garlic Herb Butter

KID MEALS

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER \$12

CHEESEBURGER \$12

CHICKEN TENDERS \$12

MAC & CHEESE \$12

CHEESE FLATBREAD \$12

PEPPERONI FLATBREAD \$12

Kids Entrees served with broccoli and choice Rice

KID GRILLED CHIKEN ENTRÉE \$16 (after 4pm)

KID SALMON ENTRÉE \$16 (after 4pm)

KID STEAK ENTRÉE \$16 (after 4pm)

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.



SIGNATURE COCKTAILS

KING-A-RITA \$15

Herradura Silver Tequila, Watermelon Liqueor,
Lime Juice, Tajin Rim

YE OLD FASHIONED \$15

Woodford Reserve, Sugar Cube, Luxardo Cherry, Bitters, Orange Peel

BASIL MULE \$15

Tito's Vodka, Basil, Lemon, Lime, Bitters, Ginger Beer

ROYAL SANGRIA \$13

Red Wine, Orange Juice, Peach Syrup, Brandy, Soda Water

CAN BEERS

NON-ALCOHOLIC	7
COORS LITE	9
BLUE MOON	10
HEINEKEN	10
MODELO	10

DRAFT BEER

\$12

CLARITAS	5.8% ABV – Mike Hess Brewing
FROM LA WIT LOVE	4.8% ABV – Smog City Brewing
BUENAWEZA SALT & LIME LAGER	4.7% ABV – Stone Brewing
CITRA PALE ALE	5.5% ABV – El Segundo Brewing Co.
STONE BLONDE ALE	4.7% ABV – Stone Brewing
STONE DELICIOUS IPA	4.9% ABV – Stone Brewing
THE PUPIL IPA	7.5% ABV – Societe Brewing
SELTZER ON TAP	
CHRONIC ALE AMBER	4.9% ABV – Pizza Port Brewing
ORDERVILLE HAZY MOSIAC IPA	7.2% ABV – Modern Times.
HARVEST APPLE	6.99% ABV – Julian Hard Cider
CALI CREAM	Cream Ale 5% ABV – Mother Earth Brewing Co.

WHITES

	GL BTL
HOUSE WHITE	10/36
HOUSE SPARKLING	10/36
KENDALL JACKSON CHARDONNAY	11/40
KENDALL JACKSON CHARDONNAY 85 CALORIE	11/40
HOUSE ROSE	11/40
ROBERT MONDAVI SAUVIGNON BLANC	11/40
KIM CRAWFORD SAUVIGNON BLANC	13/48
LA CREMA CHARDONNAY	16/60
LA CREMA PINOT GRIS	11/48
CAKEBREAD CELLARS CHARDONNAY	84 Bottle Only

REDS

	GL BTL
HOUSE RED	10/36
KENDALL JACKSON CABERNET	11/40
ROBERT MONDAVI PINOT NOIR	11/40
LA CREMA PINOT NOIR	16/60
HESS SELECT CABERNET	15/56
HOUSE ROSE	11/40
NOBLE VINES MERLOT	12/48
MURPHY GOODE RED BLEND	12/48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

Please ask about other cocktails

Additional spirits

Whiskey/Scotch	Vodka
Rum	Tequila/Mezcal
Gin	Cordials

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.